



Marchesi de' Frescobaldi

Tuscany, Italy

1092 this is the date of the earliest available record, of 'Castillione Vallis Pese' according to 'history of the ancient Dukes and marquis of Tuscany'. The first 700 years of Frescobaldi wine history began in the properties and vineyards of Castiglioni in Val di pesa. Castiglioni covers an area of 513 hectares, 115 of which are devoted vineyards at an average altitude of 200 meters. The microclimate of Castiglioni, is warmth and dry. The vineyards, have been renewed from the 90's onwards and planted at a high density, concurring to produce wines with enunciate aromas rendered of fruity complexion, from the underbrush of red berries, very typical of this zone of the Chianti.

Chianti Castiglioni 2007

\$16.99 **SKU: +545319** 12x750ml *Specialty Listing*



Thanks to its outstanding local climate, Chianti Castiglioni mirrors perfectly the qualities of its local growing area. Smooth-textured and eminently fruity, it displays a fine clean-edged structure.

APPELLATIONS: Chianti DOCG

GRAPE VARIETAL: 90% Sangiovese, 10% Merlot

VINTAGE REPORT:

The 2007 harvest on the Frescobaldi wine estates concluded on October 5. Overall high quality of the fruit brought in resulted in an excellent vintage. The previous autumn too was very favourable, so that the vines kept their leaves until quite late, excellent conditions that allowed the vineyards to build up reserves that ensured an excellent and promising harvest. The spring months were mild, with scarce rain and little heat stress, conditions that produced sound, healthy fruit on the vines. Consequently the maturation of the grapes was gradual, in ideal climatic conditions, with hot and sunny days and fresh nights.

TASTING NOTES:

Chianti Castiglioni greets the eye with a forward, purple-flecked ruby red. The nose opens to clean aromas of black cherry over nuances of dried plum and spicy, sage- like herbs. The palate is remarkable for its balance, showing abundant but well-integrated tannins, a tasty acidity, and a finish in harmony with all its components.

FOOD SUGGESTIONS:

Full-flavoured dishes such as meat-sauced pappardelle, and roast chicken as well, sautéed beef with vegetables, and medium-aged cheeses.

ACCODALES: 84 points –Wine Spectator (Oct 31, 2008)

Light and fruity, with fresh raspberry and blackberry character. Clean and fresh.